What is claimed is:

- 1. A frozen unproofed, unbaked biscuit swirl capable of being baked without an intermediate thawing or proofing step comprising:
 - a) a nonlaminated biscuit dough comprising flour, water, chemical leavening system, sugar and fat;
 - b) a smear layer having a water activity that is compatible with said biscuit dough;

said biscuit dough being formed in a swirl with the smear layer located between adjacent portions of the biscuit dough, said biscuit swirl being in a frozen, unproofed state.

- 2. The biscuit swirl of claim 1, wherein said biscuit dough further comprises protein.
- 3. The biscuit swirl of claim 2, wherein said biscuit dough comprises ingredients in the following amounts:

flour	40-60%
water	20-30%
chemical leavening system	1-5%
sugar	3-10%
fat	12-20%
protein	1-10%.

- 4. The biscuit swirl of claim 1, wherein said biscuit dough has a water activity of between 0.93 and 0.97, and the smear layer has a water activity between 0.77 and 0.84.
- 5. The biscuit swirl of claim 1, wherein the overall weight of said biscuit swirl is less than 2 oz.

- 6. The biscuit swirl of claim 1, wherein the overall weight of said biscuit swirl is greater than 3 oz.
- 7. The biscuit swirl of claim 1, wherein the overall weight of said biscuit swirl is greater than 5 oz.
- 8. The biscuit swirl of claim 1, wherein the overall weight of said biscuit swirl is greater than 7 oz.
- 9. The biscuit swirl of claim 1, wherein said smear layer is sweet.
- 10. The biscuit swirl of claim 1, wherein said smear layer is savory.
- 11. The biscuit swirl of claim 1, wherein said smear layer is cheese flavored.
- 12. The biscuit swirl of claim 1, wherein said smear layer comprises
 - a) margarine or butter,
 - b) high fructose corn syrup,
 - c) sucrose, and
 - d) flavorant.
- 13. The biscuit swirl of claim 12, wherein said flavorant is cinnamon.
- 14. The biscuit swirl of claim 12, wherein said flavorant is maple syrup.
- 15. The biscuit swirl of claim 12, wherein said flavorant is a fruit flavor.
- 16. A method of preparing a biscuit swirl comprising
 - a) providing a frozen, unproofed, unbaked biscuit swirl of claim 1; and
 - b) baking said biscuit swirl without an intermediate thawing or proofing step.